



North Central Region

Center for FSMA Training, Extension
and Technical Assistance

March 2024

NCR FSMA Annual Conference



[Registration for the annual conference is now open!](#) You can get signed up and make your hotel reservations. We are looking forward to seeing you April 3-4, 2024, in Burr Ridge, IL (just outside of Chicago). As you are making flight reservations, please note that this hotel is closer to Midway Airport than O'Hare Airport. The conference will run from 1:00 on Wednesday until 12:30 on Thursday.

Special rates at the hotel are available through March 12.

Registration is open through March 22.

The optional tour will be heading to the facilities of Illinois Institute of Technology, FDA researchers, FSPCA, and Institute for Food Safety and Health. That morning, we'll have a chance to tour a pilot plant and a BSL 3 lab. We'll get to see where high-pressure processing and other novel technologies happen. Depending on people's interests, we might be able to see other research labs as well. You need to [sign up for the April 3 tour separately](#) from the conference registration.

All of the spots for updates and reports have been filled, but if you'd like to be on the waiting list, in case someone can't attend, please let Ellen know.

Sharing Success Stories



Do you have stories of growers/processors solving produce safety problems in low-cost ways? The program managers from several North Central Region states are hoping to collect stories to be shared in newsletters and trainings. Hopefully to encourage other growers/processors to make similar changes. Please send examples to Ellen whenever you think of them and the stories will be shared when there are several.

Produce safety cleaning and sanitizing workshop



The Food Safety Modernization Act (FSMA) Produce Safety Rule requires growers to “inspect, maintain, and clean and, when necessary and appropriate, sanitize all food contact surfaces of equipment and tools...” but what does this provision actually mean and how does one achieve it? Join extension experts from the Food and Drug Administration (FDA), Michigan State University, Purdue University, and University of Wisconsin for this **one-day workshop focused on best practices of on-farm cleaning and sanitization required by the Produce Safety Rule (PSR)**.

Many growers grapple with the common challenge of keeping food contact surfaces clean and sanitary. The FSMA Produce Safety Rule provides guidelines about what surfaces must be cleaned and sanitized (and why) but it does not dictate who must do the cleaning or how, when and where it should be done.

The one-day workshop (lunch included) will be held in Milwaukee, Wisconsin, on March 5. Discussion topics will include cleaning and sanitizing equipment, developing cleaning and sanitizing programs, and pack-house food safety basics. Parts of the program will be hands-on to better understand how cleaning and sanitizing can get done on a farm. Workshop facilitators will provide a brief overview of the FSMA Produce Safety Rule with guidance to help participants understand current policies and requirements associated with cleaning and sanitizing of produce.

This workshop is intended for farm personnel with cleaning and sanitizing responsibilities, farm owner/supervisors, extension employees, and representatives from regulatory agencies or industry. Participants who attend the entire program will receive practical knowledge to improve their work as well as a certificate of course completion.

Program Questions? Kristin Krokowski at Krokowski@wisc.edu

If you're interested in hosting this FDA workshop, let us know.

NCR FSMA Funding



As we approach the end of the NCR FSMA funding cycle (August), funding is getting limited for the professional development and outreach stipends. If you would like to utilize these funds, [please apply soon](#). If you're not sure if your state has used your stipends, please contact Ellen.

NCR FSMA Evaluation



Arlene Enderton completed both the 2023 Impact Report and the 2023 Evaluation Report recently. They are both available on the NCR FSMA website and in the Box folder. Learn more about the impacts the NCR FSMA has had in the past year in this [Impact Report](#). The [Evaluation Report](#) includes the results of the assessments that the NCR FSMA utilized in 2023.

The Center's evaluator used six assessment methods for the report:

- 1) PSA post-course evaluations
- 2) PSA participant follow-up survey
- 3) annual conference survey
- 4) fall professional development event survey
- 5) partner interviews
- 6) participant observations

Events from our partners

The Sprout Safety Alliance will be delivering the instructor-led virtual Part 2 of the Sprout Grower Blended Course at 12:00 – 4:00 PM Central time, on April 17 and 18 AND May 21 and 22, 2024 (each course has two days). Part 1 of the SSA course can be taken entirely online. More information about [the SSA Blended Course](#) can be found on the SSA Training webpage. Feel free to contact the SSA at sproutalliance@iit.edu if you have any questions about the course.

NOTE! Registration will be closed once sold out, but no later than April 5 OR May 12, 2023. Please register ASAP. The course may be cancelled due to low enrollment.



On Wednesday, March 20, at 12:00 noon, Central time, the Vegetable Team from Cornell Cooperative Extension will be hosting a webinar on Food Safety Educational Outreach to Amish and Mennonite Communities. This webinar is for extension educators and faculty. They will have speakers from NY and PA extension programs talk about the educational outreach currently happening in their states, followed by NY and PA Agriculture and Markets representatives discussing FSMA Inspections and working with Plain communities. At the end of the presentations all participants will be invited to share their experiences working with Plain communities. This is an opportunity to learn from each other's experiences. The presentations will be recorded but the open discussion will not be recorded. [Registration is required](#) for this free event. Please contact Lindsey Pashow at lep67@cornell.edu or 518-569-3073 with any questions.

The Indigenous Food and Agriculture Initiative has rescheduled the Farmers' Market - Community Engagement webinar. Join them for the last in the three-part Farmers' Market series highlighting community engagement at 2 p.m. Central time, on March 5. Farmers' Markets provide a unique opportunity for community engagement, whether through community events, agri-tourism related activities, and more. Attend this virtual webinar to learn about ways Farmers' Markets can not only help increase access to healthy foods and support local farmers but also build strong, resilient communities. [Registration is required](#) for this free event.

The next CONTACT webinar will be "What's In and What's Out: Defining Controlled and Environmental Agricultural and It's Produce Safety Best Practices", on March 12, at 2:30, Central time. This webinar is free and will be held via Zoom. [Registration is required](#). Produce safety industry, government, and academia are encouraged to come. All are invited!

New Resource on the Produce Safety Clearinghouse



[Soil Amendments training](#)- this peer-reviewed training includes informative content related to soil amendments and short challenges to test your knowledge of the material. The developers of this training utilized FSOP funding to create it.

Highlighted NCR FSMA Resource

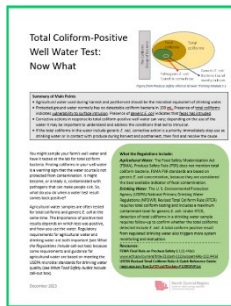
The [hops document](#) has been updated. You can find the new version on the [NCR FSMA website](#) and the [NECAFS Clearinghouse](#).



The NCR FSMA created three documents for grape growers. One is for [grapes intended to be eaten raw](#), the next for [grapes that will be made into wine](#), and the third is for [wineries](#) in general.

You can find these documents from the [NCR FSMA website](#) and the [NECAFS Clearinghouse](#).

NCR FSMA Meetings



The **Listening Session/ Webinar** will be held in March 21, at 2:00, Central time. We will have a presentation from Don Stoeckel on a new resource he developed with NCR funding- Testing well water: E. coli and Total Coliform results. Then we will have an open session for discussion- a chance to ask questions and share what's happening in your work/state. Please come prepared with questions and ideas to share.



Update from last month's meeting: Byron Chaves from the University of Nebraska spoke about Microbiological Testing: Making Informed Decisions. You can [watch the recording](#) in the NCR Box Folder. If you can't access Box, please let us know, and we'll send the recording another way.

The **state inspectors/regulators** will meet next on May 3, at 9am, Central time.

The meeting for **data/inventory/outreach staff** will meet on March 15, at 9am, Central time.

The meeting for **program managers** will be Tuesday, March 12, at 10am, Central time.

Please contact us if you need call information for any of these meetings.

PSA Courses

Iowa:	April 3 (remote)
Michigan:	Mar. 12 (in-person) Mar. 3 and 18; Apr. 1 and 9 (remote)
Minnesota:	Mar. 7 (remote)
Missouri:	Mar. 5 (in-person)
North Dakota:	Mar. 22 (remote)
Ohio:	Mar. 5, 6, 7, 26, and 27; Apr. 10, 17 (in-person)
Wisconsin:	Mar. 29 (remote) Apr. 12 and 23 (in-person)

The Online delivery course is offered most months.

Check out the [calendar](#) of PSA courses offered nationally. Find a list of [registered PSA Trainers](#).

Upcoming FSPCA Courses

Illinois: PC Human Food: Mar. 20; Apr. 10; June 5

Kansas: PC Animal Food: Apr. 9

Ohio: PC Human Food: Mar. 26; May 22

Online: PC Human Food: Mar. 1, 4, 5, 6, 11, 12, 13, 18, 19, 20, 25, and 26;
Apr. 2, 3, 8, 10, 11, 16, 17, 19, 22, 23, 24, 29, and 30;
May 1, 8, 13, 14, 15, 16, 20, 21, 22, 25, 26, and 27; June 4, 10, 11, 12, 19, 24
PC Human Food (Spanish): Mar. 4, 11, 18, and 25
PC Human Food (Chinese): Mar. 4, 11, 18, and 25

PC Animal Food: Mar. 4, 11, 12, 13, 15, 18, 19, 20, 25, 26, and 27;
Apr. 2, 8, 9, 10, 19, 22, 23, and 24; May 1, 2, 6, 8, 20, 21, and 24;
June 3, 5, 10, 11, 17, 19, and 25

FSVP: Mar. 4, 5, 7, 11, 12, 13, 18, 19, 20, 21, 25, and 27;
Apr. 1, 2, 4, 8, 9, 10, 15, 16, 17, 18, 22, 25, and 29; May 2, 3, 9, 13, and 16
FSVP (Spanish): Mar. 7 and 27; Apr. 24

Check out the [calendar](#) of FSPCA courses offered nationally.

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Thank you for your continued involvement with the NCR FSMA!

Sincerely,

NCR FSMA Project Team

Angela M Shaw

Arlene Enderton

Ellen Johnsen

Byron Chaves

Dan Fillius

Kathiravan Krishnamurthy

Phil Tocco

Iowa State University Extension and Outreach is an equal opportunity provider.

For the full non-discrimination statement or accommodation inquiries, go to

www.extension.iastate.edu/diversity/ext.

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If you'd like to be [removed from the NCR FSMA mailing list](#), please let us know.